

Amendments to the Claims:

Please amend claim 11 as follows, and please cancel claim 19 without prejudice to continued prosecution. The claims and their status are shown below.

1-9. (Canceled)

10. (Previously presented) A food composition wherein said food composition comprises:

a) meat, fish, poultry, seafood, rice, potato, dairy products, fruits and/or vegetables, and either

b) a dry mix that comprises 12-25% w/w gluten, 22-40% w/w starch hydrosylates, 7-12% w/w flour, 2-8% w/w stabilized starch n-octenyl succinate, and 17-25% w/w fat, wherein said dry mix has

i) a freeze-thaw stability of at least 98%, wherein said freeze thaw stability is defined as $(100\% - ((100 \times \text{the total amount of separated water in ml}) / (\text{total weight (in grams) of mixture (B)})))$, wherein said mixture (B) has a dry substance content of 64% and consists of said dry mix (A) and water, wherein said total amount of separated water is collected after performing a procedure wherein said mixture (B) is subjected to freezing at -18°C for 24 hours followed by thawing for 8 hours at ambient temperature and collecting the separated water, and repeating twice more said procedure, and

ii) a baking stability of 100%, wherein said baking stability is defined by baking, in alumina cup at 180°C for 1 hour, a mixture (C) having a dry substance content of 79% and consisting of said dry mix (A) and water to obtain a baked mixture (C), and wherein said baking stability of 100% corresponds to non-leaking of a mixture (C) and/or baked mixture (C) out the alumina cup, and

iii) a stable viscosity under alkaline, acidic and neutral pH conditions when measuring a mixture (D) having a dry substance content of 31% and consists of said dry mix (A) in demineralised water or buffer having Brabender viscograms between 50°C and 95°C with a heating rate of $1.5^{\circ}\text{C}/\text{min}$, or

c) a completed mix comprising the dry mix of b) and a liquid selected from the group consisting of water, savoury sauce, sweet sauce, dressing, fruit puree, vegetable puree, dairy-based liquids, and mixtures thereof,

wherein the completed mix can be baked, fried, frozen prior or after baking or frying, or reheated in a microwave separately or in combination with the meat, poultry, seafood, rice, potato, dairy products, fruits and/or vegetables in said food composition.

11. (Currently Amended) A food composition according to claim 10, wherein said food composition is selected from the group consisting of snacks, pies, pizza-like products, savoury filled products, sweet bakery products, wherein, in a food composition that comprises the completed mix, said food composition ~~completed mix~~ is a layer on, under and/or around the completed mix ~~meat, fish, poultry, seafood, rice, potato, dairy products, fruits and/or vegetables~~.

12. (Previously presented) A food composition according to claim 11, wherein said layer is pastry, crumble, bread, biscuits, sponge, cake batter, bread-crumbs, potato slices and/or potato mash.

13. (Previously presented) A spread, wherein said spread comprises a completed mix, wherein said completed mix comprises

a) a dry mix that comprises 12-25% w/w gluten, 22-40% w/w starch hydrosylates, 7-12% w/w flour, 2-8% w/w stabilized starch n-octenyl succinate, and 17-25% w/w fat, wherein said dry mix has

i) a freeze-thaw stability of at least 98%, wherein said freeze thaw stability is defined as $(100\% - ((100 \times \text{the total amount of separated water in ml}) / (\text{total weight (in grams) of mixture (B)})))$, wherein said mixture (B) has a dry substance content of 64% and consists of said dry mix (A) and water, wherein said total amount of separated water is collected after performing a procedure wherein said mixture (B) is subjected to freezing at -18°C for 24 hours followed by thawing for 8 hours at ambient temperature and collecting the separated water, and repeating twice more said procedure, and

ii) a baking stability of 100%, wherein said baking stability is defined by baking, in alumina cup at 180°C for 1 hour, a mixture (C) having a dry substance content of 79% and consisting of said dry mix (A) and water to obtain a baked mixture (C), and wherein said baking stability of 100% corresponds to non-leaking of a mixture (C) and/or baked mixture (C) out the alumina cup, and

iii) a stable viscosity under alkaline, acidic and neutral pH conditions when measuring a mixture (D) having a dry substance content of 31% and consists of said dry

mix (A) in demineralised water or buffer having Brabender viscograms between 50°C and 95°C with a heating rate of 1.5°C/min, and

b) a liquid selected from the group consisting of water, savoury sauce, sweet sauce, dressing, fruit puree, vegetable puree, dairy-based liquids and mixtures thereof.

14-19. (Canceled)

20. (Previously presented) A spread or filling in baked, fried, or uncooked savoury and/or sweet tasting products comprising a dry mix comprising 10-20% w/w gluten; 20-45% w/w starch hydrolysates; 5-15% w/w flour, 1-10% w/w starch n-octenyl succinate, and 15-28% w/w fat.

21. (Previously presented) A food composition wherein said food composition comprises:

a) meat, fish, poultry, seafood, rice, potato, dairy products, fruits and/or vegetables, and

b) a completed mix comprising:

dry mix that comprises 12-25% w/w gluten, 22-40% w/w starch hydrolysates, 7-12% w/w flour, 2-8% w/w stabilized starch n-octenyl succinate, and 17-25% w/w fat, wherein said dry mix has

i) a freeze-thaw stability of at least 98%, wherein said freeze thaw stability is defined as $(100\% - ((100 \times \text{the total amount of separated water in ml}) / (\text{total weight (in grams) of mixture (B)})))$, wherein said mixture (B) has a dry substance content of 64% and consists of said dry mix (A) and water, wherein said total amount of separated water is collected after performing a procedure wherein said mixture (B) is subjected to freezing at -18°C for 24 hours followed by thawing for 8 hours at ambient temperature and collecting the separated water, and repeating twice more said procedure, and

ii) a baking stability of 100%, wherein said baking stability is defined by baking, in alumina cup at 180°C for 1 hour, a mixture (C) having a dry substance content of 79% and consisting of said dry mix (A) and water to obtain a baked mixture (C), and wherein said baking stability of 100% corresponds to non-leaking of a mixture (C) and/or baked mixture (C) out the alumina cup, and

iii) a stable viscosity under alkaline, acidic and neutral pH conditions when measuring a mixture (D) having a dry substance content of 31% and consists of said dry mix (A) in demineralised water or buffer having Brabender viscograms between 50°C and 95°C with a heating rate of 1.5°C/min, and

a liquid selected from the group consisting of water, savoury sauce, sweet sauce, dressing, fruit puree, vegetable puree, dairy-based liquids, and mixtures thereof,

wherein the completed mix can be consumed as a spread, into a casing and can be baked, fried or cooked.